

# Ham Loaf and Cherry Sauce with all the Fixings

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by Lydia Lovell

Once again it's time to think about ways to use up (or preserve for future use) all that the garden is producing. And if you don't have a small vegetable garden of your own, you surely will find wide variety at your vegetable counter. Aunt Olivia, of course, had her supplies delivered to her kitchen on a daily basis. Uncle Henry was an early riser and as soon as it was light he was out checking to see what had reached a proper degree of ripeness or a perfect size for plucking, overnight.

When Uncle Henry brought in fresh vegetables, Aunt Olivia looked them over, decided which she would serve with dinner, and from the rest she sometimes prepared **Marinated Vegetables**. She usually had **Marinade** on hand, made this way.

3 C. cider vinegar  
1/4 C. flour  
3 C. sugar

1 T. dry mustard  
1 T. celery seed  
3/4 t. turmeric

Stir together flour, sugar and seasonings. Heat vinegar and add gradually to dry ingredients. Bring to a boil and cook, stirring constantly, until mixture thickens. Remove from heat and set aside (or store in refrigerator until needed).

A good combination of vegetables would be these:

1 onion  
2 green peppers  
1 med. yellow squash  
1 med. zucchini  
1 T. butter

1 small cauliflower  
1 small eggplant  
6 cherry tomatoes  
1 T. fresh chopped garlic

Cut onion and squashes into slices 1/4" thick. Seed and dice peppers. Cut peeled eggplant into quarters and slice quarters 1/4" thick. Cut tomatoes in half. Separate cauliflower into flowerets. In the bottom of a good-sized saucepan, saute garlic in butter. Add vegetables and saute, stirring two more minutes. The vegetables should still be crispy. Add a dash of salt and a few twists of pepper from your pepper mill. Bring marinade to a boil, add vegetables, and cook, stirring, until heated thoroughly. Spoon marinated vegetables into sterilized jars and seal or keep refrigerated until used.

Marinated vegetables are enjoyed either as a side dish or as a relish to serve with **Ham Loaf With Cherry Sauce**, a festive dish that serves eight.

1 lb. ground cooked ham  
1 lb. raw pork, ground  
1/4 C. milk

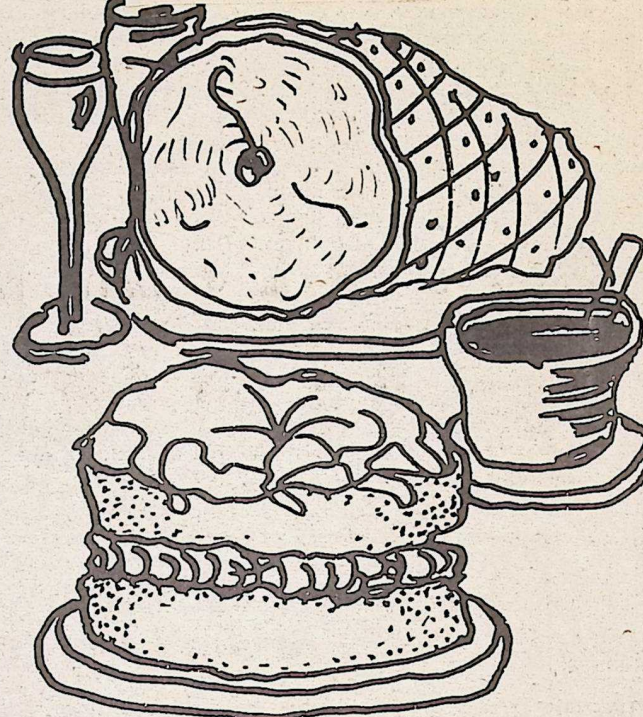
1 C. soft bread crumbs  
1 well-beaten egg  
1/2 t. dry mustard

Ask your butcher to grind ham and pork together or do it yourself, first putting the ham through your meat grinder or food processor, then mixing well with the ground pork. Combine all ingredients and pack into a ring mold or loaf pan. Bake at 250° for 1-1/4 hours. While loaf is still hot, pour off most of the grease that will cook out of the pork. To make the sauce:

1 #2 can sour,  
pitted cherries  
2 T. cornstarch

1/4 C. brown sugar  
1 t. dry mustard  
1/2 C. sugar

## From Aunt Olivia's Kitchen



Drain cherries, reserving juice. In a small saucepan, mix juice with remaining ingredients and cook over medium heat, stirring constantly until thickened. Add cherries and pour over loaf or serve in gravy boat passed with a platter of sliced ham loaf.

Another favorite among members of the Lovell family (and a dish everyone anticipates whenever ham loaf appears on the menu) is **Macaroni Salad**. To prepare enough for eight, cook one pound of elbow macaroni according to package directions.

2 med. green peppers,  
seeded, chopped  
3 large stalks celery,  
chopped  
1 med. onion,  
1/2 lb. fresh white  
mushrooms, sliced

1 T. oregano  
1 t. sugar  
Salt and pepper to taste  
1/4 C. tarragon vinegar  
1/2 C. mayonnaise

Combine chopped peppers, celery, onion, sugar, and seasonings with mayonnaise. Add vinegar to drained macaroni and toss lightly. Combine macaroni with vegetable-

mayonnaise mixture. Refrigerate several hours or overnight to blend flavors. Add sliced mushrooms just before spooning salad into lettuce cups. If desired, garnish with sliced hard-boiled eggs, sliced red radishes, and/or snipped fresh parsley.

Bring this meal to a fitting conclusion with a dessert both rich and refreshing. Aunt Olivia's 3-step recipe yields twelve portions, but if some young people are coming to dinner, seconds of **Lime Torte** may find acceptance among them.

1.  
1-1/4 C. flour  
1/2 C. butter

1/4 C. sugar  
1/2 C. chopped pecans

2.  
1 20-oz. can crushed pineapple, drained  
1 C. reserved pineapple juice  
1 small pkg. lime gelatin  
8 oz. cream cheese, softened  
3/4 C. sugar  
3/4 C. whipping cream, whipped  
4 drops peppermint flavor

3.  
1/2 C. semisweet  
chocolate bits  
1 T. butter

1/4 C. heavy cream  
2 drops peppermint flavor

1. Mix flour and sugar together in a bowl. Cut in butter until mealy. Add chopped nuts and mix well. Press into bottom and sides of 9"x12" baking pan or deep large pie plate; bake 15-20 minutes at 375° until golden. Set aside to cool.

2. Drain crushed pineapple, reserving one cup of juice. Bring juice to a boil in saucepan. Remove from heat and add dry lime gelatin. Stir until gelatin dissolves. Set aside to cool. Cream softened cream cheese with sugar; beat until smooth. Stir in cooled gelatin; refrigerate until partly set; then fold in whipped cream, drained pineapple, and peppermint drops. Pour into cooled crust. Refrigerate.

3. Heat chocolate, butter, and cream together over low heat. Stir until smooth. Add flavoring. Set aside to cool, then drizzle over torte. Refrigerate at least five hours. (Orange extract may be substituted for peppermint, if preferred.)

Along with garden fresh vegetables, this is the season for fresh berries of all descriptions. Strawberries from Cape Cod fields may no longer be available, but cherries, blueberries, raspberries, blackberries and, perhaps, gooseberries are in their prime. Eaten at their peak of perfection, fresh-picked berries are unsurpassed. Some people gild the lily with a sprinkle of sugar and a drizzle of cream. There are even those who top a dish of fresh berries with a dollop of ice cream. For those who simply must put something on them, Aunt Olivia's **Berry Sauce** rivals Devonshire cream and is easy to make.

1 C. thick sour cream  
1/2 C. brown sugar

1 beaten egg yolk  
2 T. orange-flavored liqueur

Stir together and refrigerate at least an hour before serving with berries or passing with fruit compote.

Bon appetit.